

ABSTRACT OF THE DISCLOSURE

PROCESS FOR MANUFACTURE OF AERATED CONFECTIONS WITH DRY BLEND OF SUGAR AND GELATIN

The typically employed step of separately hydrating gelatin in warm water for the preparation of aerated, gelatin-containing confections such as marshmallow is replaced by hydrating a dry blend of sucrose and gelatin in cold water prior to heating. The marshmallow products produced by this process are made more efficiently and have good string. The gelatin processed in this manner undergoes less *cis* isomerization than occurs during conventional processing. The invention improves processing for the production of marshmallow pieces, marshmallow fillers, *e.g.*, for cookies and candies, dehydrated marshmallow bits and spoonable marshmallow toppings.